

SIT50422 DIPLOMA OF HOSPITALITY MANAGEMENT



ABOUT THE COURSE

This qualification reflects the role of highly skilled senior operators who use a broad range of hospitality skills combined with managerial skills and sound knowledge of industry to coordinate hospitality operations. They operate independently, have responsibility for others and make a range of operational business decisions. This qualification provides a pathway to work in any hospitality industry sector as a departmental or small business manager.

COURSE REQUIREMENTS

DOMESTIC STUDENTS

Training and assessments are conducted in English. A pre training intake interview will be conducted and each learner will undertake a Language, Literacy and Numeracy Assessment.

There are no pre-requisites or any other training package entry requirement to enrol in this course.

INTERNATIONAL STUDENTS

English requirements:

- Must have an IELTS score of 6.0 or
- Must have a TOEFL iBT score of 64 or
- Must have a PTE Academic score of 50 or
- Must have a Cambridge English Advanced (CAE) score of 169 or
- Must have an OET score of at least B for each component
- Must be 18 Years or older
- Completed Australian year 12 or equivalent

DURATION

- Domestic: 78 weeks
- International: 78 weeks

Please see over for Units of Study

TRAINING DELIVERY

- Classroom delivery: Face to face training
- Virtual Classroom Delivery: Theory delivery via zoom & Face to Face practicals as required in the qualification

CONTACT US

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UNITS OF STUDY

Students will need to complete **28 Units** of Competency, consisting of **11 Core** and **17 Elective** units;

(NB: Elective units will be selected for delivery by ETEA and are subject to change to meet client and industry requirements)

CORE	
SITXCCS015	Enhance customer service experiences
SITXCCS016	Develop and manage quality customer service practices
SITXCOM010	Manage conflict
SITXFIN009	Manage finances within a budget
SITXFIN010	Prepare and monitor budgets
SITXGLC002	Identify and manage legal risks and comply with law
SITXHRM008	Roster staff
SITXHRM009	Lead and manage people
SITXMGT004	Monitor work operations
SITXMGT005	Establish and conduct business relationships
SITXWHS007	Implement and monitor work health and safety practices
ELECTIVES	
SITXFSA005	Use hygienic practices for food safety
SITHCCC043	Work effectively as a cook
SITHCCC027	Prepare dishes using basic methods of cookery
SITHCCC042	Prepare food to meet special dietary requirements
SIRXOSM007	Manage risk to organisational reputation in an online setting
SITHFAB036	Provide advice on food
SITXFSA007	Transport and store food
SITXINV006	Receive, store and maintain stock
SITXINV007	Purchase goods
SITXINV008	Control stock
SITHKOP012	Develop recipes for special dietary requirements
SITHKOP015	Design and cost menus
SITHIND006	Source and use information on the hospitality industry
BSBTWK501	Lead diversity and inclusion
SITXCCS015	Enhance customer service experiences
SITXFIN008	Interpret financial information
HLTAID011	Provide First Aid

RECOGNITION OF PRIOR LEARNING AND/OR CREDIT TRANSFER

You can apply to recognise your prior learning, work experience and course work towards this qualification. Detailed information is available on the ETEA website www.etea.edu.au

FURTHER INFORMATION

For further information, including student pre-engagement information, entry requirements, course duration, assessment methods, how to enrol, RPL, Credit Transfer, pathways etc. please visit our website at www.etea.edu.au

GOVERNMENT FUNDING

You may be able to access government funding if you meet the eligibility criteria. To check if you are eligible visit www.etea.edu.au

FURTHER INFORMATION
Visit our website or contact your
closest office for further information.
www.etea.edu.au

